

10/519089

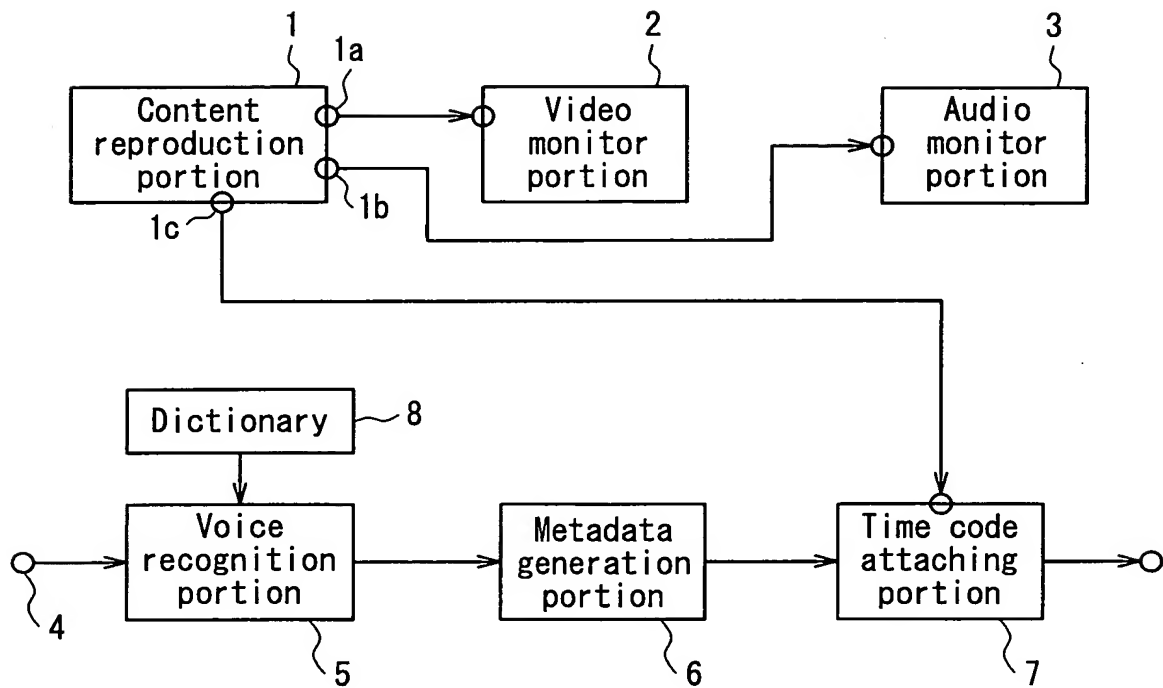


FIG. 1

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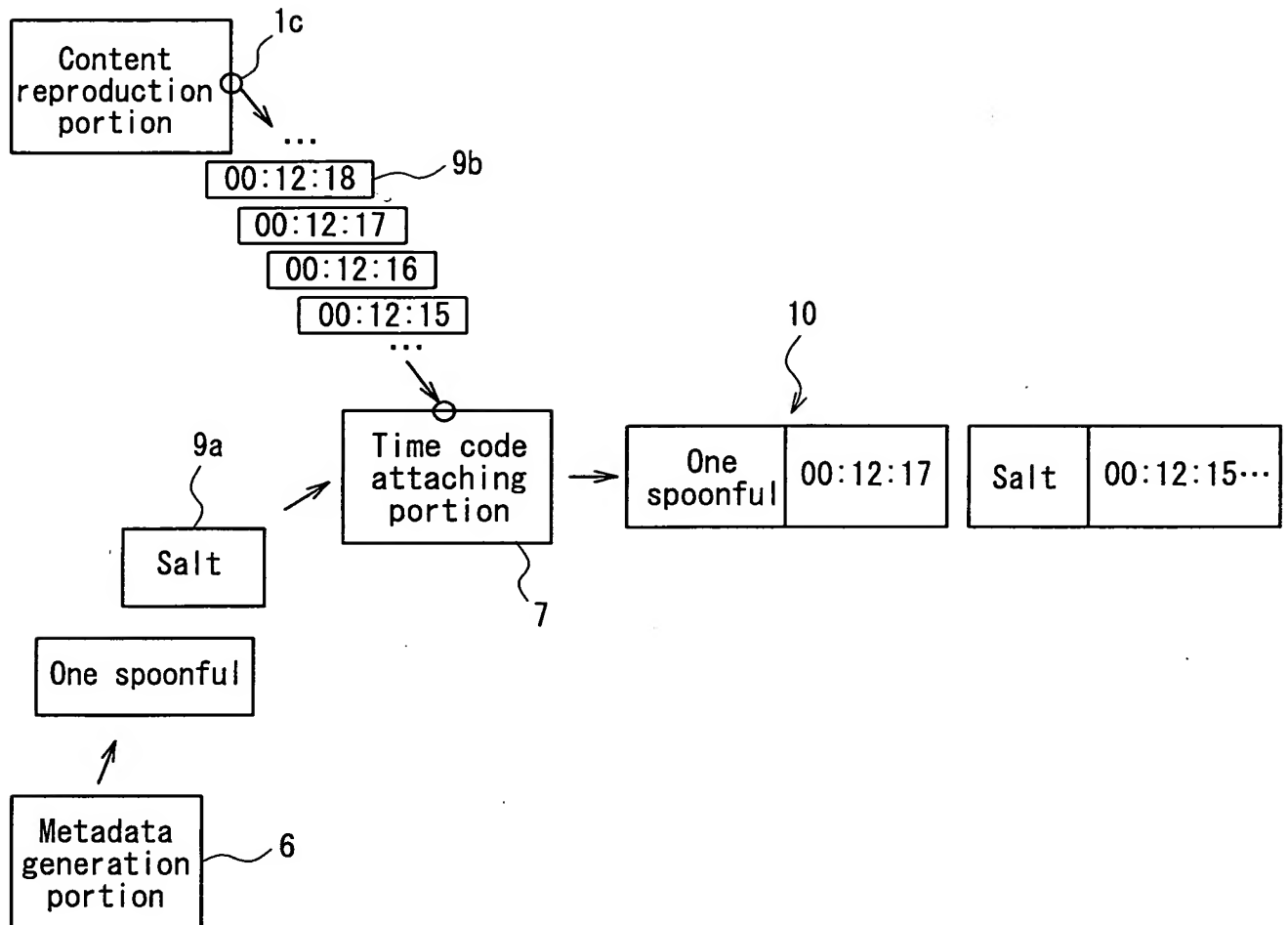


FIG. 2

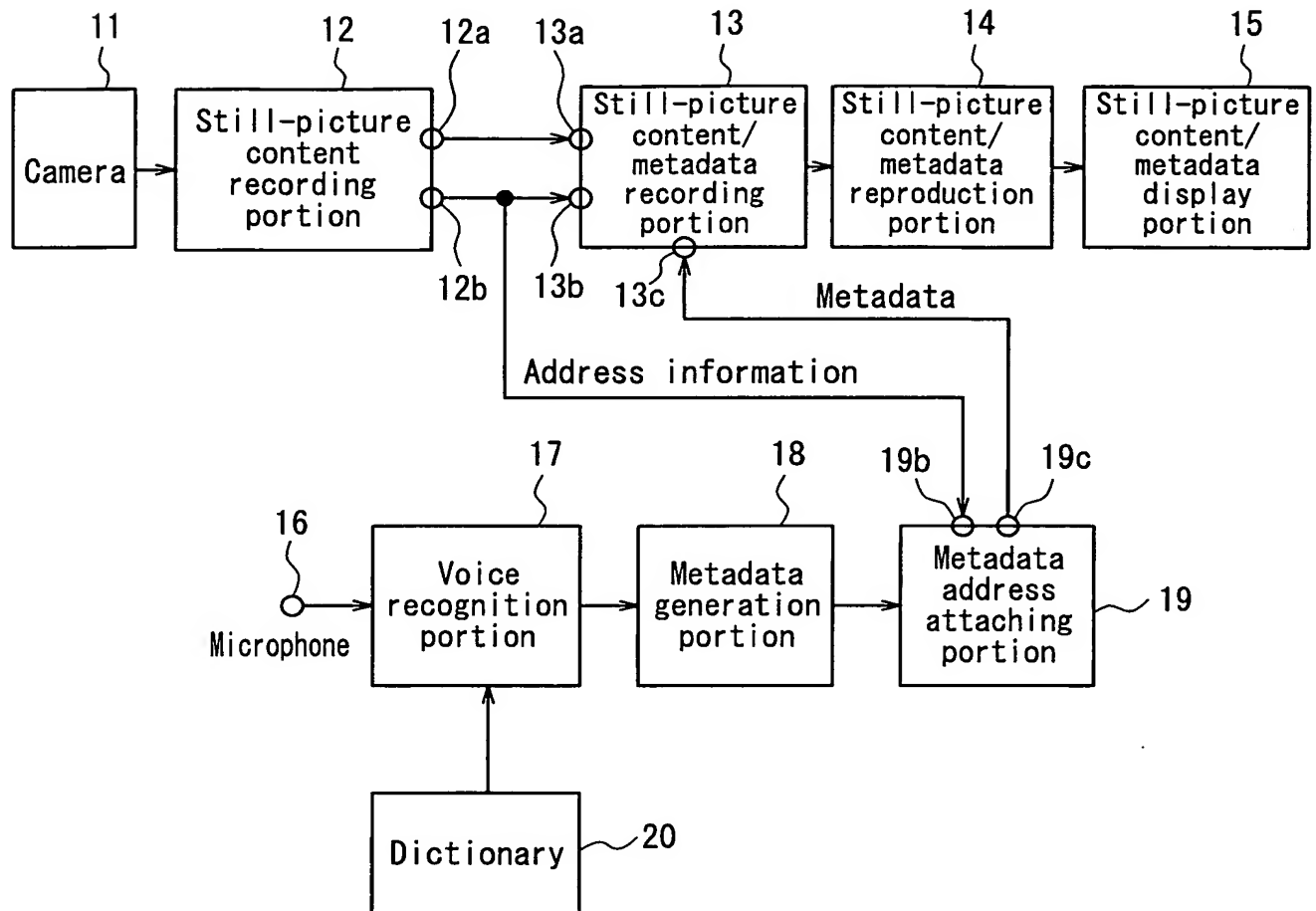


FIG. 3

10/519089

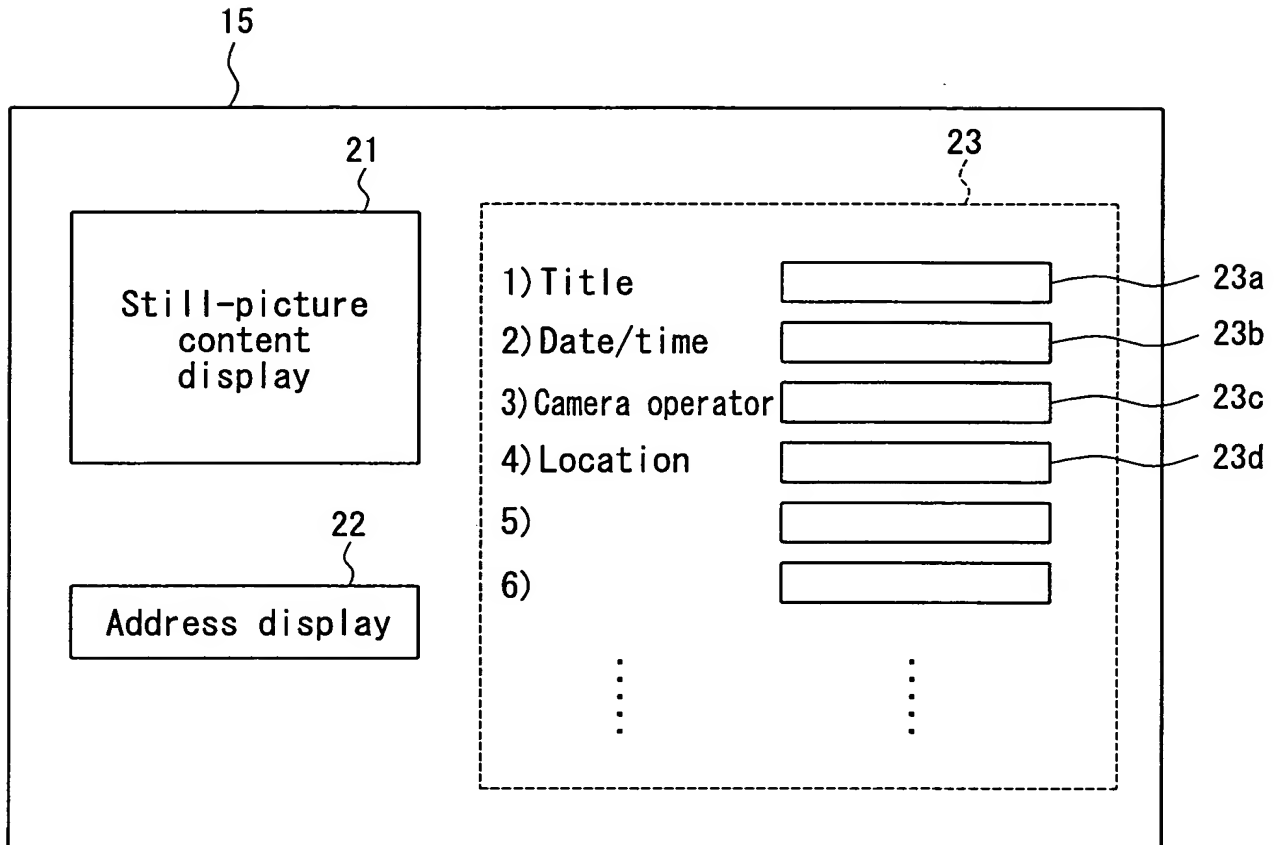


FIG. 4

10/519089

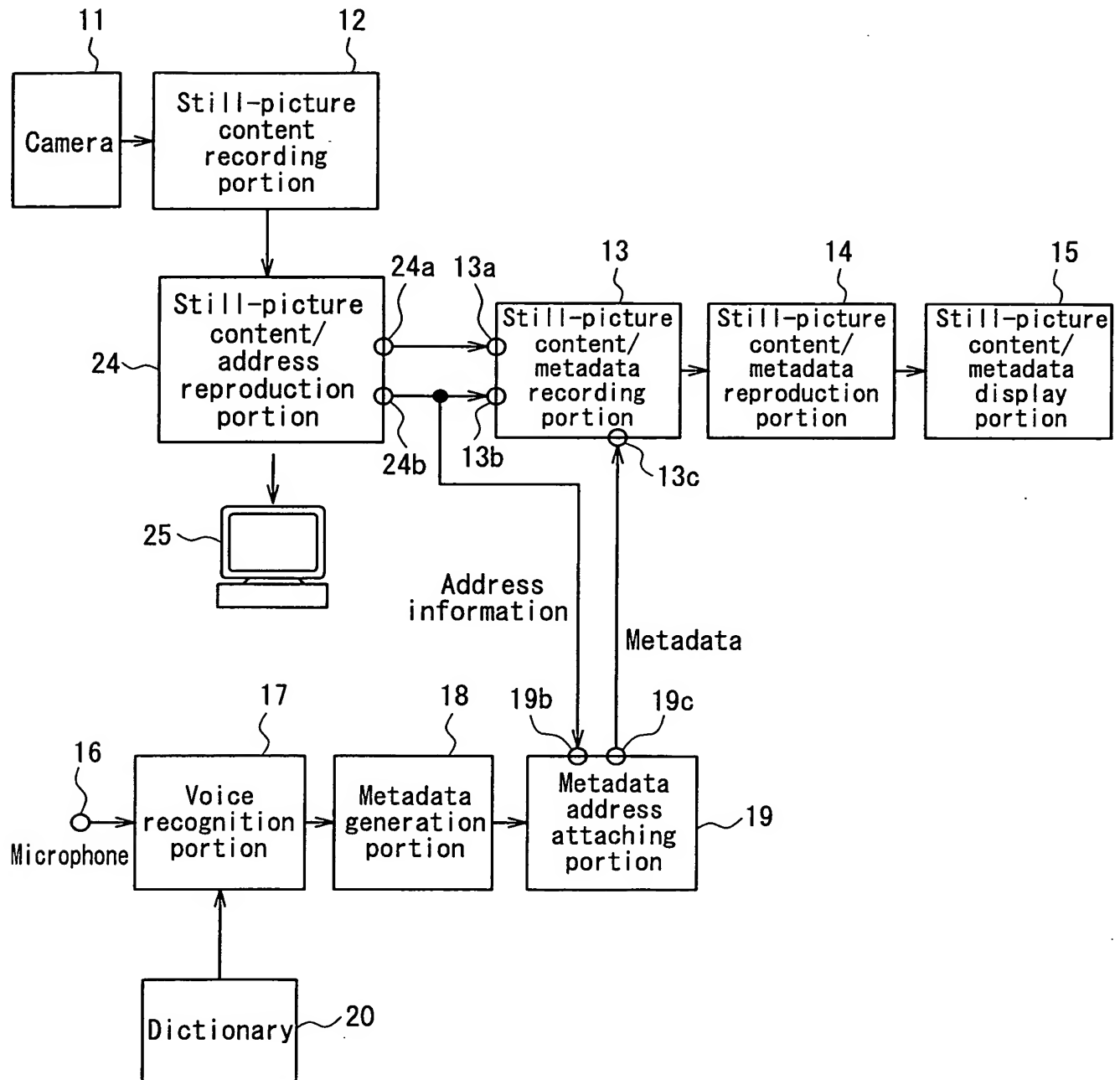


FIG. 5

10/519089

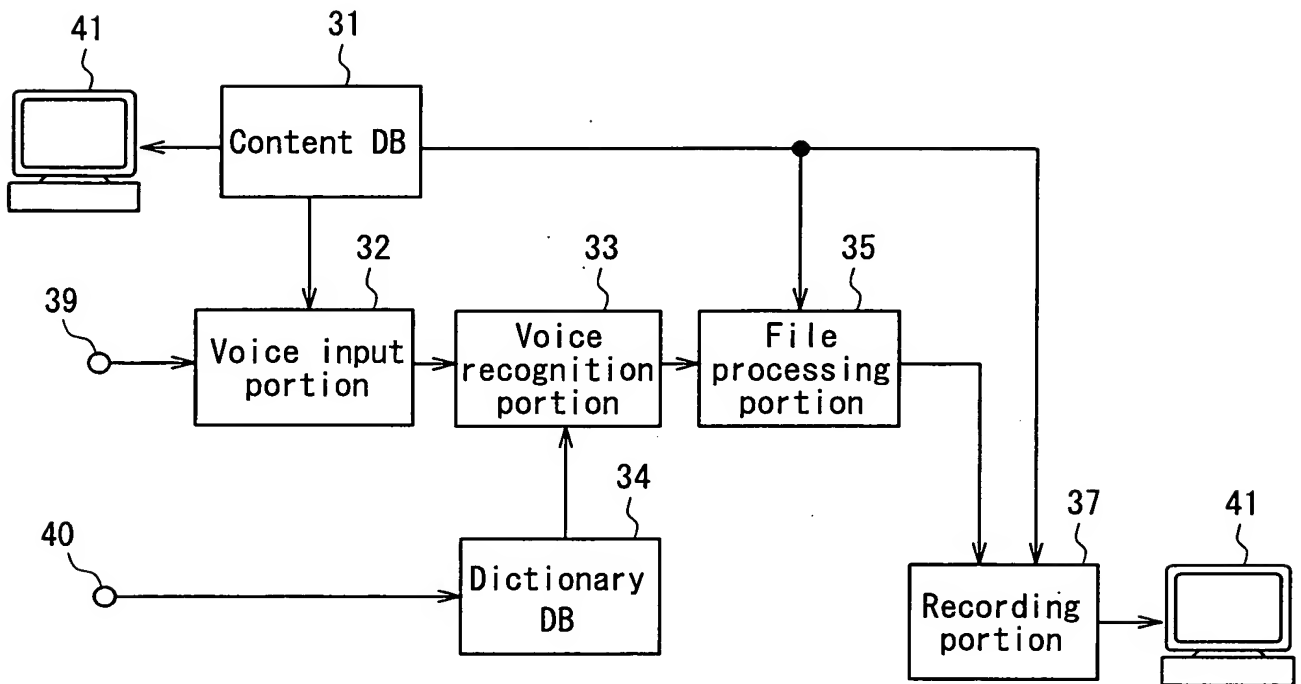


FIG. 6

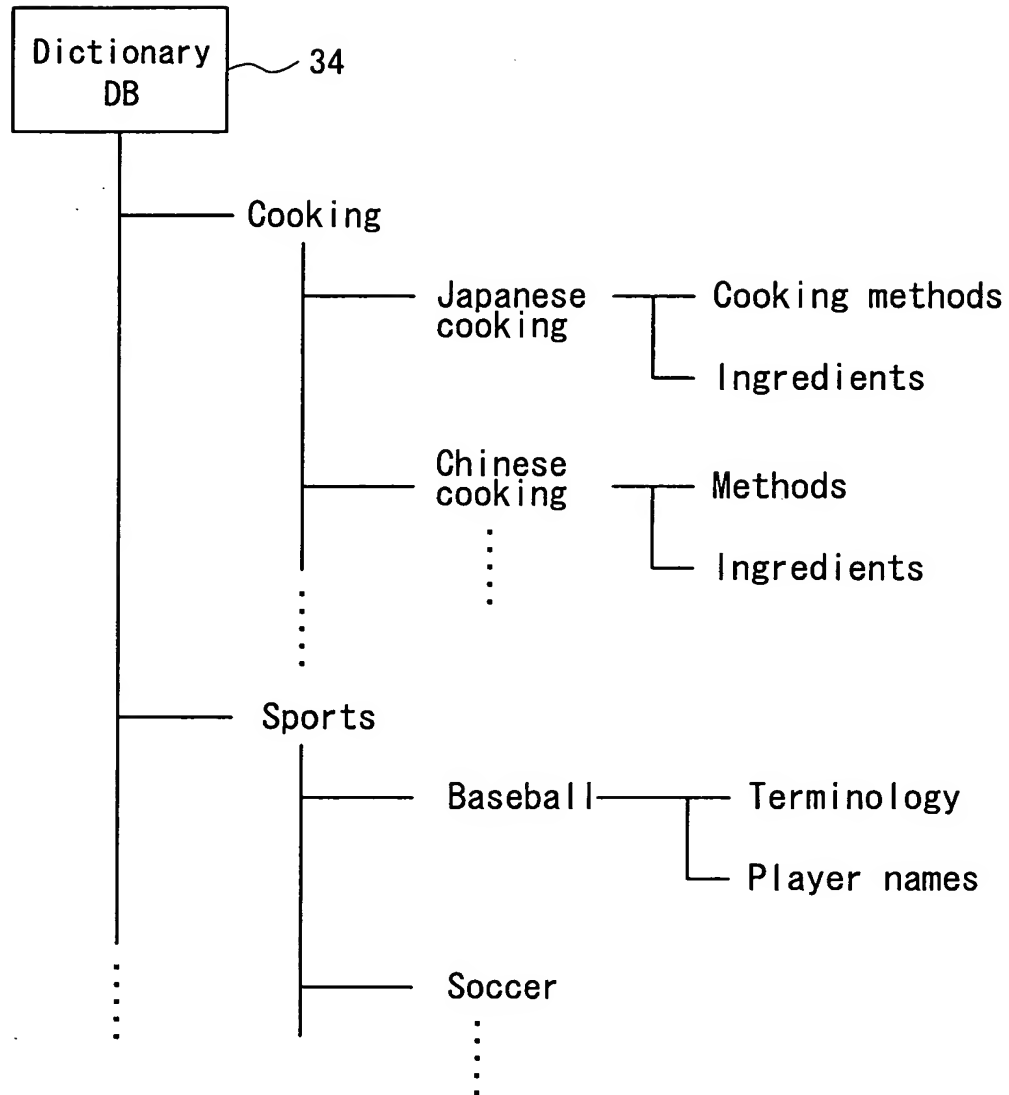


FIG. 7

10/519089

Recipe

<Menu> Short-Necked Clams Stewed in White Wine Tomato Sauce

<Ingredients> For Four Persons

Ingredients	Amount
Short-Necked Clams	50
Oysters	10
Onions (small)	1
Tomatoes (boiled, peeled and cut small)	1
Garlic (cut into tiny pieces)	2 cloves
White Wine	1 cup
Thyme	just a little
Parsley (cut into tiny pieces)	1/2 cup
Olive Oil	1/4 cup

FIG. 8

10/519089

Title: Short-necked Clams Stewed in Tomato Sauce

TM_ENT#j	TM_OFFSET*1	TC	Metadata
-----	-----	-----	-----
.	.	.	.
930	+8	00 15 30 08	Onion: 1
990	+5	00 16 30 05	Garlic: 2 cloves
.	.	.	.
.	.	.	.
1230	+10	00 20 30 10	Small-necked clams, oysters fry
.	.	.	.

*1: Given as number of offset frames

FIG. 9

10/519089

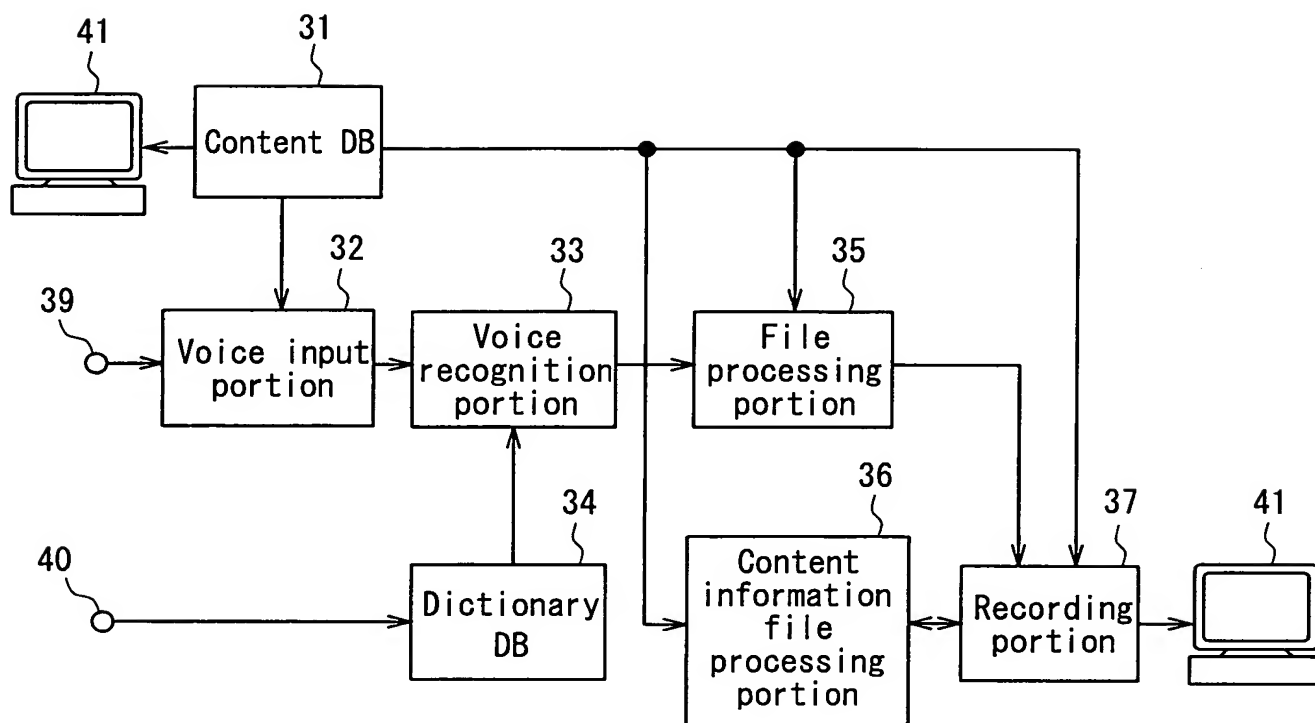


FIG. 10

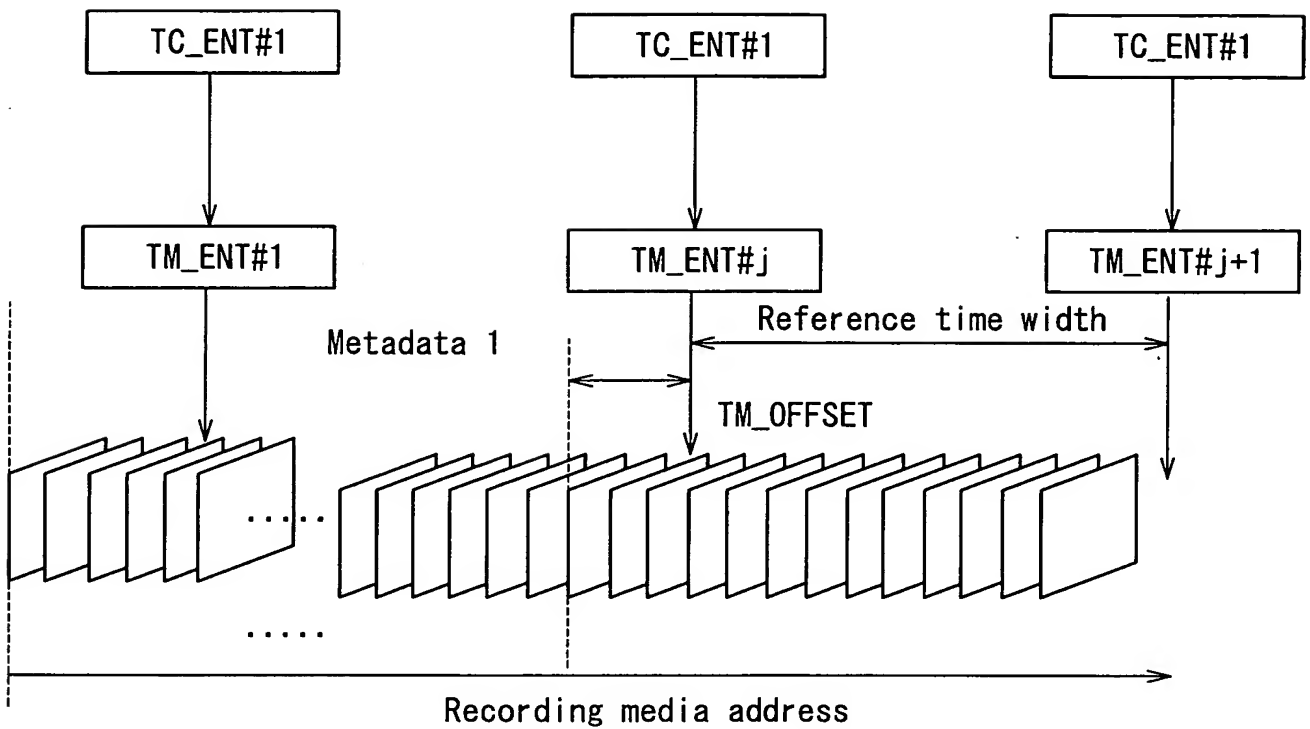


FIG. 11

10/519089

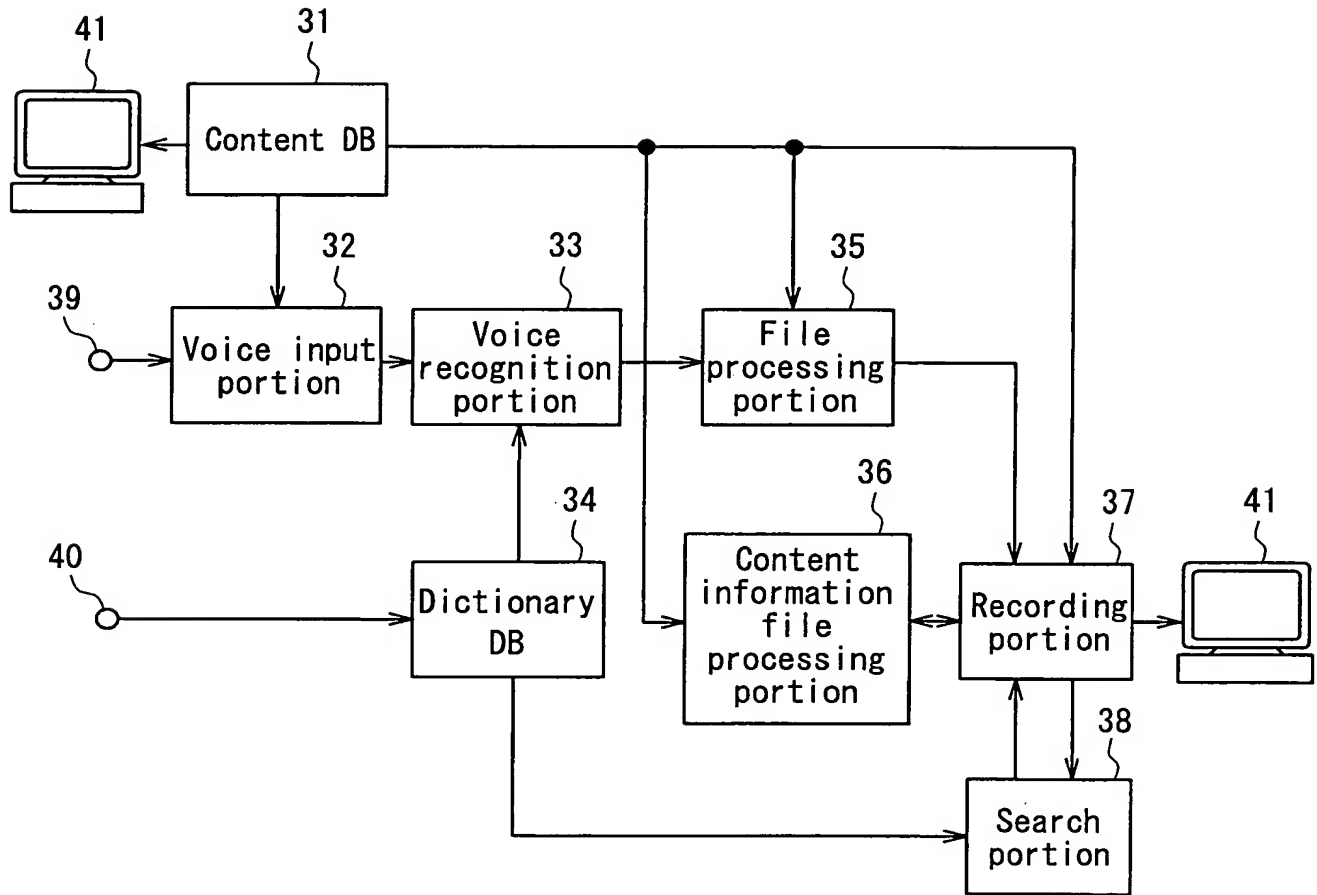


FIG. 12

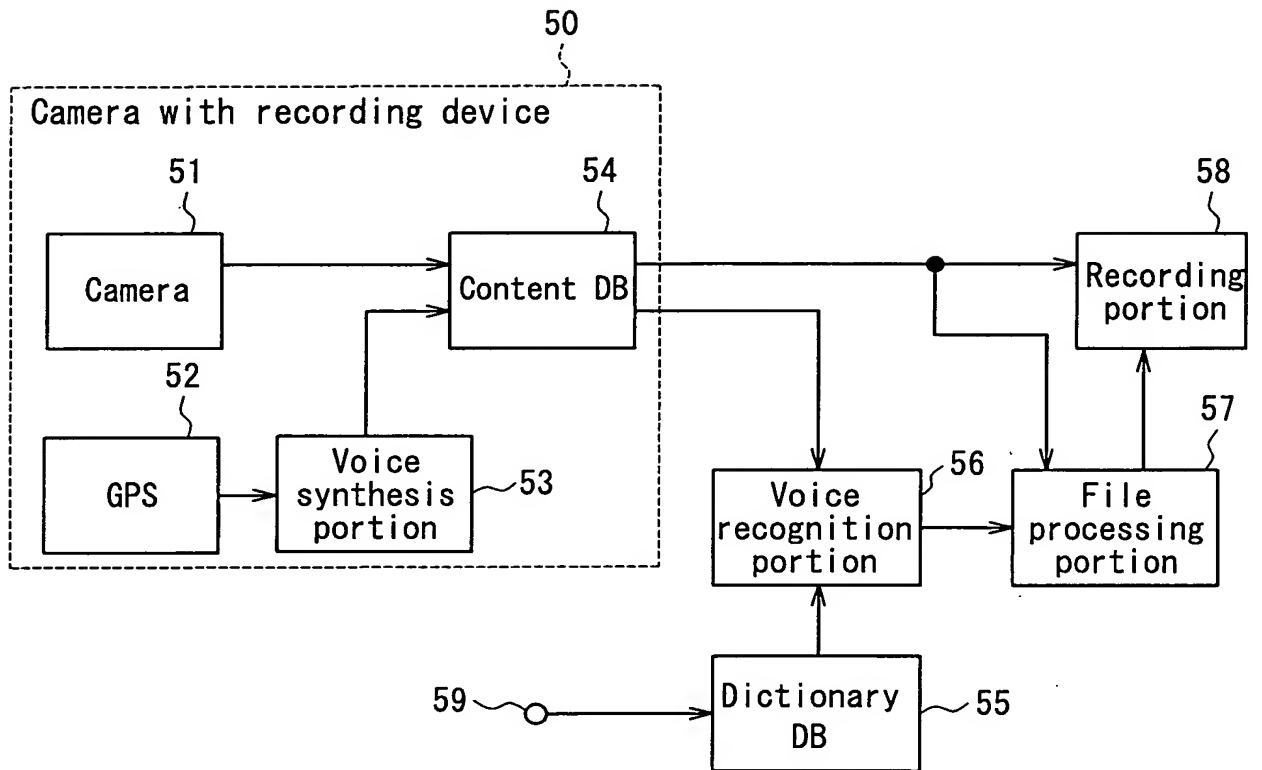


FIG. 13